



# The Secret to Better Taste

*Quality You Can  
Trust*

With extensive experience, we deliver top-quality food additives that enhance flavor, texture, and sweetness. Our expertly crafted ingredients ensure an exceptional experience with every bite. Trust us to consistently exceed your expectations.

Food additives improve consistency and appearance while extending shelf life. Our innovative solutions maintain the highest standards of quality. Elevate your products with our commitment to great taste and freshness.

[www.pursuitind.com](http://www.pursuitind.com)

# Enhancing Food Quality and Longevity

Food additives enhance quality, texture, consistency, and appearance, while also improving shelf life and serving cosmetic purposes.

## Starch Sugar

- Dextrose Mono
- Dextrose Anhydrous
- Maltodextrin
- Fructose
- Corn/ Maize Starch

## Sweetener

- Liquid Glucose
- Sodium Saccharin
- Erythritol
- Sodium Cyclamate
- Aspartame
- Acesulfame K
- Sucralose
- Stevia
- Xylose
- Maltose
- Lactose
- Sorbitol Powder / Liquid

## Thickener

- Pectin
- Xanthan Gum
- Agar
- Guar Gum
- Gelatin
- Carboxy Methyl Cellulose (CMC)

## Phosphate

- Tetrasodium Pyrophosphate (TSP)
- Sodium Acid Pyrophosphate (SAPP)
- Sodium Tripolyphosphate (STPP)
- Tricalcium Phosphate Anhydrous
- Dicalcium Phosphate Dihydrate

## Stabilizer

- Calcium Chloride
- Propylene Glycol
- Calcium Sulfate

## Acidity Regulator

- Lactic Acid
- Citric Acid
- Trisodium Citrate
- Tartric Acid
- Phosphoric Acid

## Preservatives

- Sorbic Acid
- Sodium Benzoate
- Sodium Propionate
- Calcium Lactate
- Calcium Propionate
- Potassium Sorbate
- Sodium Dehydroacetate
- Butylated Hydroxyanisole (BHA)
- Butylated Hydroxytoluene (BHT)
- Sodium Metabisulphate (SMBS)

## Raising Agent

- Sodium Bicarbonate
- Ammonium Bicarbonate
- Yeast Extract
- Yeast

## Emulsifier & Flavour Enhancer

- Soya Lecithin
- Polysorbate
- Carrageenan
- MSG

## Others

- Acetic Acid
- Ascorbic Acid

*And Many More...*